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# **EXPERIMENT 1 CARCASS/MEAT GRADING AND CUTTING – SHEEP AND GOAT**

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## **Structure**

- 1.1 Objectives
- 1.2 Introduction
- 1.3 Requirements
- 1.4 Grading Procedure
- 1.5 Whole sale Cuts of Sheep and Goat Carcasses

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## **1.1 OBJECTIVES**

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After doing this experiment, you will be able to:

- grade sheep and goat carcasses according to quality and economic standards; and
- make wholesale cuts of carcasses of sheep and goats.

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## **1.2 INTRODUCTION**

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Grading plays an important role in marketing and merchandizing of carcasses. Grading segregates carcasses into standardized groups. Several carcass characteristics such as general build-up (conformation), finish and quality form the basis of grading.

The carcass cutting may be defined as the skill of separation of primal cuts into different portions so as to suit various needs in the meat trade and to facilitate easy handling by butchers. The fabrication of carcasses into various wholesale cuts and retail cuts helps in determining meat bone ratio of individual meat cuts. A uniform pattern of dividing the carcass into wholesale cuts (primal cuts) is followed for meat trading in international market.

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## **1.3 REQUIREMENTS**

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Carcasses of the following:

- a) Lamb carcass
- b) Sheep carcass
- c) Goat carcass
- d) Meat cutting table
- e) Knives
- f) Saws

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## **1.4 GRADING PROCEDURE**

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On the basis of conformation, finish and quality give the numerical scores to the lamb, sheep and goat carcasses:

### SCORE SYSTEM

Grade	Lamb (young)	Sheep (aged)	Goat
<b>General build</b> (Conformation)			
Superior Conformation (3)			
Raginess (2)			
Poor Conformation (1)			
Score 1 to 3			
<b>Finish</b>			
Marbling (2)			
Excess fat deposition (1)			
Score 1 to 2			
<b>Quality</b>			
Red, porous rib bones (1)			
Uniformity of carcass (1)			
Fine texture of muscle (1)			
Bright lusture (1)			
Firmness of lean (1)			
Score 1 to 5			
<b>Score out of 10</b>			

BIS specifications for grading mainly rely on fleshing in relation to length, thickness of back, fullness of legs and flank and amount of fat in intercostal muscles. Accordingly record your observations of the lamb, sheep and goat carcasses.

Grade	Carcass 1	Carcass 2
IS:2537 (1995)		
<b>Lamb (young)</b>		
1. Prime grade		
2. Choice grade		
3. Good grade		
4. Utility grade		
5. Cull grade		
<b>Sheep (aged)</b>		
1. Choice grade		
2. Good grade		
3. Utility grade		
4. Cull grade		
<b>Goat</b>		
1. Choice grade		
2. Good grade		
3. Utility grade		
4. Cull grade		

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## 1.5 WHOLE SALE CUTS OF SHEEP AND GOAT CARCASSES

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Many International Standards specify the division of lamb/ sheep/ goat carcasses into fore saddle and hind saddle by cutting between the last two ribs.

### **Fore saddle: (53%)**

- 1) Neck
- 2) Shoulder
- 3) Rack
- 4) Breast
- 5) Fore shank

### **Hind saddle: (47%)**

- 1) Loin
- 2) Leg
- 3) Flank
- 4) Suet and kidney

The fore saddle is separated from the hind saddle by a cut that follows the natural curve between the 12<sup>th</sup> and 13<sup>th</sup> ribs. This leaves 12<sup>th</sup> rib on the fore saddle and only one rib (13<sup>th</sup>) on the hind saddle.

*Follow the cutting procedure described in theory under 6.2.2 of unit 6 of this course i.e. BPVI-023.*

**Draw the picture of goat /lamb carcass showing major cuts**